

Chilled Opo Squash Noodles with Spicy Shrimp and Bok Choy

Serves 6

Ingredients:

- 2 Opo squash, cut into noodles on a spiralizer
- 1 lb Shrimp, peeled & deveined (size 20/30)
- 2 Jalapeño, minced
- 2 Tbsp Green onion, minced (use both white & green parts)
- 2 tsp Garlic, minced
- 2 tsp Ginger, minced
- 2 tsp Cooking oil
- 2 tsp Sesame oil
- 2 Bok choy, julienned
- 1 Tbsp Rice wine vinegar
- 1 Tbsp Soy sauce
- ¼ cup Chicken OR shrimp stock
- ½ cup Orange juice
- 10 Kumquats, sliced thin



Directions:

1. Heat a large sauté pan or wok on medium-high heat.
2. Add shrimp, jalapeño, green onion, garlic, ginger and oils to pan.
3. Sauté for 3 minutes, stirring regularly.
4. Turn heat to high, add bok choy and sauté for 1 minute.
5. Add rice wine vinegar, soy sauce, stock and orange juice; cook for 2-3 minutes.
6. In a large mixing bowl add hot shrimp mixture to the opo squash noodles and toss to combine, careful not to break up the squash too much.

To Plate:

1. Place contents in a large serving bowl and garnish with sliced kumquats OR place salad into individual serving bowls.